



Welcome to Romana!

In the middle of Valbella – just under a five-minute walk from the Heidsee – our guests enjoy a perfectly grilled steak with a good Drop of wine.

We warmly welcome you to the Romana Grill & Bar.

«En Guata» wishes you Georg & Steven and the whole Romana team!

Opening hours

Tuesday to Saturday
from 11.00 a.m. - 10.00 p.m.

Sunday
from 11.00 a.m. – 6.00 p.m.

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MENU

SALADS

Mixed lettuce ^{9,10,11}	10.50
Mixed salad ^{7,9,10,11}	14.50
Lamb's lettuce natural ^{1,9,10,11} <i>+ Bacon and egg</i>	16.00 <i>+ 3.00</i>
Caesar Salad American Style ^{1,3,4,9,11} <i>Baby lettuce Egg Tomatoes Bacon Parmesan Croutons</i> <i>+ Chicken breast</i> <i>+ 3 pieces of king prawns</i>	18.50 <i>+ 14.00</i> <i>+ 17.00</i>

All salads are available with French dressing, Italian dressing or strawberry dressing.

STARTERS

Beefsteak tartare ^{1,4,7,9,11} <i>Swiss beef tartare Toast Butter</i>	small 26.00 large 38.00
Grass-fed beef carpaccio ^{7,9,11,13} <i>Arugula Parmesan Pine nuts Lemon</i>	28.00
Gambas al aioli ^{4,5,10} <i>4 pieces of king prawns Chili Garlic Grilled bread</i>	27.50
Beef marrow leg ^{3,4,9,10} <i>Fleur de sel Balsamic Vinegar Onions Toast</i>	18.50

SOUPS

Tomato soup with whisky espuma ^{7,9,10}	14.50
Beef broth with Flädli ^{4,10}	12.50
Soup of the day	10.50

FROM PAN TO PLATE

Thai Curry ^{9,10,13} <i>Vegetables red curry Coconut Milk Lemongrass Rice</i> + <i>Chicken</i> + <i>3 pieces of king prawns</i>	29.00 + 14.00 + 17.00
Wienerschnitzel from apple pork ^{1,4,10} <i>Cranberry Sauce Home Fries Vegetable</i>	29.50
Minced meat with croissants ^{1,4,9,10} <i>Pasta Minced meat Apple sauce</i>	26.00
Fish of the day	Price of the Day

VEGETARIAN

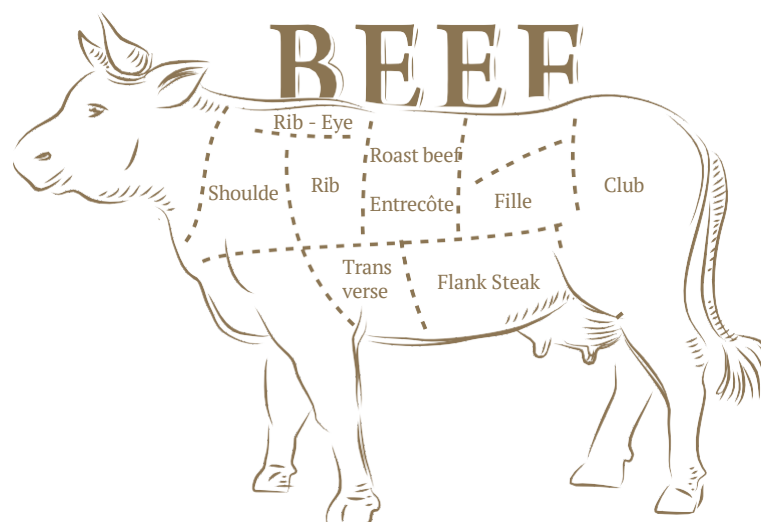
Sweet Potato Burger ^{1,4,7,9,10,11} <i>Cole Slaw Home Fries</i>	27.00
Piccata ^{1,4,7,9,10} <i>Zucchini Tomatoes Fettuccine</i>	28.50
Vegetarian Thai Curry ^{9,10,13} <i>Vegetables red curry Coconut Milk Lemongrass Rice</i>	29.00

FROM THE BIG GREEN EGG

The following meat dishes are all cooked on charcoal in the Big Green Egg, creating the unique barbecue aroma.

Unless otherwise noted, the dishes are accompanied by vegetable garnish.

Chop of apple pork	350g	38.00
Beef fillet	150g/200g	45.00/59.00
Entrecôte	200g/300g	46.00/61.00
Daily Cut (from 2 persons)	from 250g	Price of the day
Chateaubriand (from 2 people)	from 500g	65.00 p.p.
Beef Burger ^{4,7,9,11}	200g	32.00
<i>Iceberg lettuce Tomatoes Onions Pickles Cole Slaw + Cheddar</i>		+ 2.00
Spare Ribs	450g	36.00
<i>with butter corn on the cob</i>		
One side dish of your choice included, each additional side dish		8.00
<i>Baked Potato Rice Home Fries Pasta Vegetables Corn on the cob Cole Slaw</i>		
A sauce of choice included, any additional sauce		3.00
<i>Herb Butter BBQ Café de Paris Chimichurri Aioli Béarnaise</i>		



HOMEMADE DESSERTS

Grilled pineapple with coconut ice cream ^{7,9}	13.50
New York Cheesecake with Blueberry Yogurt Ice Cream ^{1,4,7}	15.50
Crema Catalana with fresh berries ^{1,7}	12.50

ICE CREAM



Under the AlpinTrend Group's credo "Expect more", the idea of homemade ice cream was born and is produced at the Posthotel Valbella for all AlpinTrend establishments. Glacella da Valbella is experienced and lived: homemade and made exclusively with Swiss milk from the region

Ice cream

- Vanilla
- Chocolate
- Mocha
- Stracciatella
- Nut cake
- Strawberry (sorbet)
- Lemon (sorbet)
- Mango (sorbet)
- Blueberry yoghurt
- Coconut

Frappé	8.50
1 scoop of ice cream from our own production ^{1,4,7} + Cream	4.50 + 1.50

COUPES

Coupe Denmark ^{1,7,8} <i>Vanilla Ice Cream Chocolate Ice Cream Chocolate Sauce Whipped cream Almonds</i>	12.00
Coupe Hot Berry ^{1,7} <i>Vanilla Ice Cream warm berries Whipped cream</i>	13.50
Coupe Raffaello ^{1,7,9} <i>Vanilla Ice Cream Coconut Ice Cream Raffaello Batida de Coco Whipped cream</i>	14.00
Sorbet Colonel ^{1,7,9} <i>with a dash of vodka or Campari</i>	10.00
Iced coffee with mocha ice cream and whipped cream ^{1,7} <i>Vanilla Ice Cream Moccaglance Espresso Whipped cream</i>	11.50

Our service team will be happy to inform you about ingredients that could cause allergies or intolerances.

1 - Eggs / 2 - Peanuts / 3 - Fish / 4 - Cereals containing gluten / 5 - Crustaceans / 6 - Lupins / 7 - Milk / 8 - Nuts / 9 - Sulphur dioxide and sulphites / 10 - Celery / 11 - Mustard / 12 - Sesame seeds / 13 - Soy / 14 - Molluscs